Wijnfiche

Clos Fourtet - G.C.C. | St. Emilion G.C. France (ST. EMILION) — 2020

Year specific information

2008: Wine Spectator : James Suckling : 88-91 “Filled with blackberry and tar on the nose. Full-bodied, with polished tannins and good fruit. A little short right now, but should develop nicely.” Decanter : **** (18 points) “Beautifully fragrant nose. Vibrant fresh fruit.Opulent and gourmand. Superb texture. Fine tannins and good length. A standout wine this year. Drink 2015-2030.” La revue du vin de France : 16.5 – 17.5 « Un vin séduisant. Son opulence et son côté immédiatement accessible en font un vin qui ravira les amateurs de gourmandise. Mais que l’on ne s’y trompe pas, il ne manque ni de fond, ni de densité, et sa magnifique qualité tannique lui assurera un très beau vieillissement. » Robert Parker : 92-94 “The resurrection of Clos Fourtet over the last 7-8 years is attributable to the vision and dedication of proprietor Cuvelier, along with his manager, Tony ballu (owner of the tiny garagiste estate called Pierre de Lune), and the incomparable consultant, Stéphane Derenoncourt. The harvest ran from October 9-20, and the 2008 Clos Fourtet tips the scales at 13% natural alcohol. A blend of 85 % Merlot, 10 % Cabernet Sauvignon, and 5 % Cabernet Franc, it exhibits an inky/purple color along with notes of pen ink, blackberry liqueur, and espresso roast, sensationally concentrated layers of pure black fruits, a full bodied, powerful style, crips acids, dense fruit, and ripe tannins. This brilliant 2008 may merit an even higher score after additional time in wood. It will evolve for 20-25 years.”

Taste

Mooie rode kleur. Deze wijn is erg complex in de neus : frisse aroma’s van bloemen en rijp zwart fruit. Zachte aroma’s in de mond, zijdeachtige tannines.

Food pairing

Meat - red

General information

Type: Red wine

Grape varieties: Merlot (83%), Cabernet Franc (9%), Cabernet Sauvignon (8%)

Storage (years): > 10

Serving temperature: 17 °C

Taste profile: Smooth juicy

